

RECIPE OF THE MONTH!

Ramen Noodle Salad



I know that most of you are familiar with this great summer salad, and I wanted to add it to our collection. This probably is not the exact recipe you have eaten or made, but it is a good one. A long list of ingredients, but a snap to make!



Ingredients:

- 24 oz shredded broccoli slaw available by the pre-packaged salad mixes lettuce, etc., usually sold in 12 oz bags, so you will need 2 bags.
- Two 3 oz packages chicken flavored ramen noodles, broken into small pieces (reserve seasoning packet)
- 1/2 cup chopped green onions (about 6 green onions), sliced
- 1 cup sunflower seeds
- 1/2 cup canola oil (vegetable oil would also work)
- 1/3 cup sugar
- 1/4 cup apple cider vinegar
- 3 Tablespoons rice vinegar
- 1/4 teaspoon crushed red pepper flakes optional

Directions:

- Combine broccoli slaw, broken ramen noodles, green onions, and sunflower seeds in a large bowl. Set aside
- In a separate bowl, whisk together canola oil, sugar, vinegars, crushed red pepper, and reserved seasoning from both ramen packets.
- Drizzle over broccoli slaw mixture and toss well.
- Chill in the refrigerator for one hour before serving to allow flavors to meld and noodles to soften. It is best when served the same day that it is made as the noodles are still somewhat crunchy, but it does taste good the next day with softer noodles, too.